

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

1. (currently amended) Method for sterilising food products, ~~in particular~~ purees and/or concentrates, comprising the distinct and subsequent steps of:
 - heating the product by injection of steam at predetermined temperature to ensure the asepsis of the product;
 - mixing the product through at least a static mixer (105) to allow a substantially uniform distribution of the steam;
 - mixing the product in a dynamic mixer (101) which performs a fine mixing, the static and dynamic mixing performing an equal heating of the product uniforming the temperature of the product and ensuring its sterilization the sterilisation of the product.
2. (currently amended) Method as claimed in claim 1, characterised in that the dynamic mixer comprises:
 - at least a tank for collecting the product;
 - at least an agitator associated with the tank and operatively active on the product to mix ~~[[it]]~~ the product;
 - means for actuating the agitator.
3. (currently amended) Method as claimed in claim 1, characterised in that the static mixer comprises:
 - at least a tubular body within which the product flows;
 - a plurality of fixed baffles, positioned inside the tubular body and so shaped as to operate continuous deviations of the product, to allow its ~~mixing~~ the mixing of the product.